

*Parkers*

*Blue Ash Grill*

&

**WINE  
STORE**

On Montgomery Road

*Presents:*

*House Smoked Specialties  
Wednesday, March 17th @ 7pm*

*First Course*

*Smoked Trout Salad with Avocado & Grapefruit*

*Babich, Sauvignon Blanc (New Zealand)*

*Second Course*

*Scallops & Shrimp smoked with Green Tea in a Saffron Broth*

*Concannon, Cabernet Sauvignon (California)*

*Third Course*

*Apple-wood Smoked Duck Breast with  
Forest Mushrooms & Roasted Parsnips*

*Cline, Cashmere (California)*

*Fourth Course*

*Bone-In Smoked Pork Loin with Gorgonzola Apple Butter*

*Las Rocas, Garnacha "Vinas Vignes" (Spain)*

*Fifth Course*

*Applewood Smoked Bacon and Peanut Truffles*

*Concannon, Petite Syrah (California)*

**\$40.00 per person plus gratuity / Reservations Required / Limited Seating Available**

**513-891-8300**